

IL GRETO

Producer **IL PAGGIO**

CAPITALWINES.

Appellation

Toscana I.G.T.

Wine Type

Organic red wine

Vintage

2012

Grape Variety

40% Sangiovese, 30 % Merlot, 30% Cabernet

Sensory Characteristics

Bright ruby red with appealing purple hues. Aromas of rose, violet and cherry. Soft and well balanced on the palate, medium tannins and red fruit flavors deliver an elegant structure, ideal to accompany white meat, pasta and medium mature cheeses.

Harvest

Usually for the Sangiovese takes place during the third week of September, for the Merlot one week before, for the Cabernet just across Sangiovese period.

Vinification Process

Traditional, with fermentation in stainless steel vats for 5 days at a controlled temperature (22°C), followed by short-term maceration on the skins (2/3 days). The wine matures in cement tanks during for 3 months and is then ready for bottling in the following summer. Aging in bottle for 3 months.

Alcohol Content

13%

Soil Type

Tufaceous with presence of soil skeleton and some argillaceous schist.

Vine Cultivation System

Spurred Cordon

Grape Yield

70 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Tuscany

Area: Castelnuovo
Berardenga - Siena



CAPITAL WINES

3222 N Street, NW 4th floor
Washington DC 20007 USA
Tel: 1.877.290.5134 - Fax: 202.965.7119

CAPITALWINESLLC.COM

